

**AMENDMENTS TO THE CLAIMS**

1. (Original) A tomato composition or product having the following composition (percentage by weight) :

- dry residue                      > 20% up to 99%,
- water                              < 80% down to 1%,

100% being the sum of the two components;

wherein the amount of water insoluble solids and water soluble solids in the dry residue ranges in percentage by weight as it follows:

- water insoluble solids from 18% to 70%,
- water soluble solids from 82% to 30%.

2. (Original) Compositions according to claim 1, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as it follows :

- water insoluble solids:              20% - 50%,
- water soluble solids:                80% - 50%.

3. (Original) Compositions according to claim 2, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as it follows:

- water insoluble solids:              30% - 50%,
- water soluble solids:                70% - 50%.

4. (Currently amended) Compositions according to ~~claims 1-3~~ claim 1, wherein the dry residue and water are comprised in the following limits:

- dry residue 25%-85%, preferably 30%-80%,
- water 75%-15%, preferably 70%-20%.

5. (Currently amended) Compositions according to ~~claims 1-4~~ claim 1, in admixture with lyophilized, or cryoconcentrated, or concentrated tomato juice serum, said mixtures having a water insoluble content-between 18%-70%, preferably 20%-50%, more preferably 30%-50%.

6. (Currently amended) Compositions of the tomato products of ~~claims 1-5~~ claim 1, in admixture with foods and foodstuffs.

7. (Original) Compositions according to claim 6, wherein said foods and foodstuffs are selected from the following: first courses, soups, puree, sauces, juices, legumes, vegetables, yoghurts, cottage cheese and dairy products in general.

8. (Currently amended) Sauces containing the tomato products of ~~claims 1-5~~ claim 1.

9. (Original) Compositions according to claim 6, wherein the foods used are animal and vegetable fats, solid at room temperature, preferably butter or margarine, and/or fats liquid at room temperature as, for example, vegetable oils, preferably olive oil, and/or cheese having soft-, or fresh-grain or hard-grain seasoned and grated.

10. (Original) Compositions according to claim 6, wherein the foods are water in oil or oil in water emulsions, preferably mayonnaise.

11. Compositions according to claim 9, wherein the amount of oil ranges from 10 to 25% by weight referred to the weight of the starting tomato product; the amount of solid fats and of soft-grain cheese ranges from 30% to 300% by weight, said (, percentage calculated as above indicated.

12. (Currently amended) Compositions ~~aeeding~~ according to claim 9, wherein the amount of hard-grain and grated cheese preferably ranges from 10% to 25% by weight, said percentages referred to the starting tomato product weight.

13. (Currently amended) Compositions ~~aeeding~~ according to claim 10, wherein the mayonnaise amount ranges from 90% to 20% by weight referred to the starting tomato product weight.

14. Use of the compositions ~~aeeding~~ according to claims 1-13 as condiment.

15. (Currently amended) A process for the tomato products according to ~~elaims 1-5~~ claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product by using a. separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; optionally one or more additions of water and consequent repetitions of step a);
- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 10 by weight.

16. (Original) A process according to claim 15, wherein in step a) the tomato juice, the tomato passata, cube, chopped tomatoes, and/or peeled tomatoes are used; optionally the tomato juice being treated by "hot break", "cold break" processes.

17. (Currently amended) A process according to ~~claims 15-16~~ claim 15, wherein step a) is carried out at temperatures in the range 5°C-40°C, preferably 10°C-25°C, more preferably 10°C-20°C, under atmospheric pressure, or by using slightly higher pressures, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.12 MPa), or by applying pressures slightly lower than the atmospheric pressure, down to 450 mm Hg (0. 06 MPa).

18. (Currently amended) A process according to ~~claims 15-17~~ claim 15, wherein in step a) an apparatus equipped with a preferably centrally placed stirrer is used, having angular speed from 1 rpm to 20 rpm, preferably from 2 rpm to 10 rpm, the stirrer blades being of a shape such that the suspension is conveyed to the central axis of the device.

19. (Currently amended) A process according to ~~claims 15-17~~ claim 15, wherein a separation solid-liquid apparatus is used which rotates around the longitudinal axis, the apparatus rotation speed being from 1 rpm to 20 rpm, preferably from 2 rpm to 10 rpm.

20. (Currently amended) A process according to ~~claims 15-17~~ claim 15, wherein an apparatus is used constituted by a sieve kept under an oscillatory motion, preferably a nutational motion, the oscillations/minute generally being from 1 to 20 oscillations- /minute, preferably from 2 to 10 oscillations/minute.

21. (Currently amended) A process according to ~~claims 15-20~~ claim 15, wherein the solid liquid separator is constituted of a reactor having walls with openings or slots formed for instance with woven wire cloth or with wire screens or welding screens; or the walls have holes such as punched holes or drilled holes or slot milled holes or beam perforated holes.
22. (Original) A process according to claim 21, wherein the width of the openings or slots, or the diameter in the case of holes, is not greater than 0.1 mm and preferably is not lower than 0.005 mm, the slots length being comprised between 30 cm and 2 meters.
23. (Original) A process according to claim 15, wherein in step a) it is used a cylinder preferably in an horizontal position, which is fixed and has inside a stirrer in the form of an Archimedean screw, or the apparatus is rotating around the longitudinal central axis and has the shape of an helix wound about its own axis, the angular speed being from 2 to 10 rpm.
24. (Original) A process according to claim 23, wherein the cylinder has a diameter ranging from 30 cm to 1 meter and length from 2 meters to 20 meters.
25. (Currently amended) A process according to ~~claims 15-24~~ claim 15, wherein the separator is of metal or also of plastic material.
26. (Currently amended) A process according to ~~claims 15-25~~ claim 15 carried out under sterile conditions, or the obtained tomato product is sterilized.
27. (Original) A process according to claim 15, wherein, when tomato juice suspensions obtained from partially ripened fruits are used, the slots width, or the holes diameter of the separation solid-liquid apparatus in step a) is higher than 0.1 mm but not higher than 0.5 mm.